

S U E R T E

BRUNCH SPECIALS AVAILABLE UNTIL 3PM

BRISKET HASH 20
wagyu brisket, bacon, potato, red onion,
peppers, salsa arbol, sunny-side egg, tortillas

SALMON TOSTADA 20
cold smoked salmon, spiced goat cheese,
caper-chile relish, fried cilantro

ENMOLADAS DE POLLO 23
mole negro, pollo, quesillo, oaxacan crema

PASTRIES AVAILABLE UNTIL 4:30PM

CONCHA 8
pain au lait, vanilla y cocoa nibs, crème fraîche,
dulce de leche caramel

ROLLITO 8
honey sponge cake, vanilla chantilly,
mango jelly

LOS FUERTES

SUADERO TACOS 25
confit brisket, black magic oil,
avocado crudo, cilantro y onion

QUESADILLA 16
mushroom y rajas, epazote, quesillo,
charred onion salsa

BARBACOA 42
maguey-smoked goat, salsa cruda, salsa roja,
escabeche, tortillas

CARNITAS 38
confit pork, beef tallow black bean purée,
jalapeño salsa cremosa, escabeche, tortillas

CHILAQUILES ROJOS O VERDES 18
ROJOS: chilhuacle-guajillo salsa, pork longaniza,
fried egg, beef tallow black beans, cotija, crema
VERDES: tomatillo salsa verde,
beef tallow refried beans, crema, cotija, fried egg

MILANESA DE RES 22
breaded y fried flank steak, chipotle aioli,
cabbage slaw, escabeche, fried egg

CERDO Y GRITS 28
grilled pork loin, heirloom yellow grits,
habanero y corn beurre monté,
pickled chiles, fried egg

BOTANAS Y RAW

REFRIED LENTILS Y CREMA 14
morita chile, crema, epazote

GUACAMOLE 18
manchego pesto, toasted pepitas, herbs

MELONCITO 7
chilled seasonal melon, aleppo, mezcal

TUNA TIRADITO* 25
big eye tuna, burnt habanero-apple salsa,
suerte pico, candied chiles

CEVICHE DE PIÑA* 25
lime cured shrimp, red snapper, verde broth,
avocado, charred pineapple y tomatillo relish

VEGGIES

TLAYUDA DE HONGOS 23
white bean aligot, oak grilled mushrooms,
quesillo, pickled fennel, toasted pepitas,
fried alliums

EJOTES A LA PARILLA 14
grilled green beans, okra, shishitos,
costeño macha, lime

**LUCKY
HOUR**

SAT-SUN 3-5PM
MON-FRI 5-6PM



\$10 HOUSE COCKTAILS
\$2 OFF DRAFT BEERS
\$2 OFF GLASSES OF WINE
25% OFF BOTTLES OF WINE
50% OFF ANY POUR OF
MEZCAL, TEQUILA,
OR DESTILADO



A gratuity of 20% will be added to groups of 7 or more guests.

Suerte validates parking for up to 3 hours in the 1801 E 6th garage.

WIFI: Suerte_Guest Password: tortilla

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOUSE COCKTAILS

- DON DARIO 16
reposado tequila, tamarind, sarsaparilla, lime
- NADA PALOMA 16
blanco tequila, mezcal, grapefruit soda
- BAJA BRRR-O FROZEN 16
blanco tequila, ginger, passionfruit, lime,
black rum float
- NITRO CARAJILLO (CONTAINS NUTS & GLUTEN) 16
licor 43, tromba cafeto, cold brew,
pecan porter reduction, dark chocolate
- CAFÉ ADELITA 16
reposado tequila, cold brew, amaro,
café de olla spices, orange bitters
- LA MICHI NON-ALCOHOLIC AVAILABLE 12
mexican lager, petróleo, sangrita, tomato brine,
smoked chile, lime, salt

BRUNCH COCKTAILS

AVAILABLE UNTIL 3PM

- EL BESITO 16
gin, montenegro, hibiscus, lemon, cava
- MIMOSAS PARA TODOS 54
bottle of cava, fresh-squeezed
orange or grapefruit juice [serves 4-6]
- SUERTE MARIA 16
vodka o tequila, smoked tomato,
chile morita, lime

LOS REFRESHMENTS

- Drip or Iced Coffee 5
- Fresh Squeezed Juice 6
- Yaupon Iced Tea 5
- Hibiscus Agua Fresca 5
- Sparkling Water 4
- Sprite, Diet Coke, Coke 4
- Hot Tea 5 *green, chamomile, pu'er (black)*

SIN ALCOHOL

- St. Agrestis Phony Mezcal Negroni 12
- Upside Dawn golden ale 6
Atheltic Brewing, Milford, CT <0.5%
- Luna Sangre 10
*blood orange, toasted coriander, lime,
quinine, sparkling water*

WINE BY THE GLASS

- SPARKLING
Suriol *cava reserva, 2022, Penedes, Spain* 16 / 64
- WHITE
Rieslingfreak 'No. 33' *riesling, 2023,
Clare Valley, Australia* 15 / 60
Presqu'ile *sauvignon blanc, 2024,
Santa Barbara, California* 16 / 64
Isabelle Suire *chenin blanc, 2022,
Saumur, France* 17 / 68
- ROSÉ & SKIN CONTACT
Day Wines 'Lemonade' *pinot noir, 2024,
Willamette Valley, Oregon* 16 / 64
Brisas 'Orange' *moscatel de alejandria, 2023,
Itata Valley, Chile* 15 / 60
- RED
Judith Beck 'Ink' *zweigelt, st. laurent,
2022, Burgenland, Austria* 15 / 60
Pierre-Marie Chermette 'Griottes' *gamay,
2024, Beaujolais, France* 16 / 64
La Lomita *cabernet sauvignon,
2022, Baja California, Mexico* 17 / 68

SEE OUR WINE LIST FOR MORE BOTTLES!

BEER

- DRAFT
Dominguitos *mexican-style lager* 8
Hold Out, Austin, TX, 4.4%
Nocturna *vienna style lager* 8
Holdout Brewing, Austin, TX, 5.2%
Tender Robot *hazy IPA* 8
Meanwhile Brewing, Austin, TX, 6.2%
Pecan Porter 8
512 Brewing, Austin, TX, 6.2%
- PACKAGED
Modelo Especial *mexican lager* 6
Grupo Modelo, MX, 4.4%
Negra Modelo *dark lager* 6
Grupo Modelo, MX, 5.4%

